

CLAIMS

1. A method for producing a fermented beverage with less sulfur smell through a fermentation stopping process,
5 wherein L-methionine is added to wort or fermenting wort.
2. A method for producing a fermented beverage with less sulfur smell through a fermentation stopping process,
wherein the L-methionine concentration in wort is 0.09 mM to 5 mM.
- 10 3. The method according to claim 2, wherein the wort is prepared from a grain source material.
4. The method according to claim 3, wherein the grain source material is malt.
5. A method for producing a fermented beverage with less
15 sulfur smell through a fermentation stopping process,
wherein L-methionine is prevented from being depleted during the fermentation.
6. A method for producing a fermented beverage with less sulfur smell through a fermentation stopping process,
20 wherein the fermentation is stopped before the L-methionine concentration in fermenting wort becomes lower than 0.01 mM.
7. The method according to any one of claims 1 to 6,
wherein the alcohol concentration is 2% or less.
8. A method for producing a low-alcohol beer or low-
25 alcohol sparkling liquor with less sulfur smell through a fermentation stopping process where the fermentation is stopped at an alcohol concentration less than 1%, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM.

9. A method for producing a fermented beverage with less diacetyl smell through a fermentation stopping process, wherein the free amino nitrogen level in wort or fermenting wort is controlled.
- 5 10. The method according to claim 9, wherein the free amino nitrogen level in wort is 10 mg/100 ml to 20 mg/100 ml.
11. The method according to claim 9, wherein the free amino nitrogen level in fermenting wort is adjusted to give
10 an L-valine concentration of 0.1 to 10 mM.
12. The method according to claim 9 or 10, wherein the free amino nitrogen level in wort is controlled by adjusting at least one parameter selected from the group consisting of the type or ratio of grain source material,
15 the pH, temperature or time of a mashing step, and a dilution factor.
13. The method according to claim 12, wherein the grain source material is malt.
14. The method according to any one of claims 9 to 13,
20 wherein the alcohol concentration is 2% or less.
15. A method for producing a low-alcohol beer or low-alcohol sparkling liquor with less diacetyl smell through a fermentation stopping process where the fermentation is stopped at an alcohol concentration less than 1%, wherein
25 the free amino nitrogen level in wort is 10 mg/100 ml to 20 mg/100 ml.
16. A method for producing a low-alcohol beer or low-alcohol sparkling liquor with less diacetyl smell through a

fermentation stopping process where the fermentation is stopped at an alcohol concentration of 0.5% or less, wherein the free amino nitrogen level in wort is 2.5 mg/100 ml to 20 mg/100 ml.

- 5 17. A method for producing a fermented beverage with less sulfur and diacetyl smells through a fermentation stopping process, wherein L-methionine is added to wort or fermenting wort and wherein the free amino nitrogen level in the wort or fermenting wort is controlled.
- 10 18. The method according to claim 17, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM and wherein the free amino nitrogen level in the wort is 10 mg/100 ml to 20 mg/100 ml.
- 15 19. The method according to claim 17, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM and wherein the free amino nitrogen level in fermenting wort is adjusted to give an L-valine concentration of 0.1 to 10 mM.
- 20 20. The method according to claim 17, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM and wherein the free amino nitrogen level in the wort is controlled by adjusting at least one parameter selected from the group consisting of the type or amount of grain source material and the pH, temperature or time of a mashing step.
- 25 21. The method according to any one of claims 1 to 7, 9 to 14 and 17 to 20, wherein the fermented beverage is a low-alcohol fermented beverage.
22. The method according to claim 21, wherein the low-

alcohol fermented beverage is a low-alcohol beer or a low-alcohol sparkling liquor.

23. The method according to any one of claims 1 to 22, wherein yeast has a lower capacity for sulfate ion uptake.

5 24. The method according to any one of claims 1 to 22, wherein yeast has a lower capacity for total vicinal-diketone (T-VDK) production.

25. The method according to any one of claims 1 to 24, wherein yeast is top fermenting yeast.

10 26. The method according to claim 25, wherein the yeast is *Saccharomyces cerevisiae*.

27. A fermented beverage with less off-flavor, which is obtainable by the method according to any one of claims 1 to 25.

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